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'Gone' Goose Old, Tough, Says Owner

A Montgomery County poultry farmer whose stray goose may be about to be cooked provided some advice yesterday.

The goose, a breeder, disappeared Wednesday from Harold Weisberg's farm, "Coq d'Or," in Hyattstown, Md.

Weisberg warned anyone who may have picked up the bird that if the fat's in the fire it better stay there a long time because otherwise the tough old goose won't be fit to eat.

"Geese live to be 100 years old if they are not killed," said Weisberg. The missing goose belonged to Weisberg for five years. He said he did not know how old the goose was when he bought it for breeding purposes. Other authorities place the life span of geese at 65 years in captivity.

Weisberg offered a recipe which "would tenderize an owl" as a suggestion to anyone trying to cook his goose. He said it came from an article, "The Elderly Goose," in the quarterly magazine of Ducks and Geese.

The secret, Weisberg asserted, is to cut up the bird in small pieces and marinate it for several days in red cooking wine spiced with peppercorns, salt, bay leaves, parsley, onions, thyme, cloves and garlic.

Considering the age of his goose, Weisberg recommended keeping it in the solution for at least three days before cooking it slowly in a 345-degree oven.

Weisberg said the recipe would also work well on some five ducks which also are missing.